

WEEK 1 CHRIST THE KING SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One Planet Friendly Day Beefburger Wedges & Tomato Sauce (VE)	Macaroni Cheese with Roasted Vegetable and Olive Bread (V)	Cheese and Pepper Whirl, Roast Potatoes & Gravy (VE)	Chickpea Curry with Rice (VE)	NEW Cheesy Broccoli Frittata with Chips (V)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg Contains Flaxseed (high in Omega-3)
	Option Two Mild Mexican Chilli with Rice and Sweetcorn Bread (VE)	Chicken 50% Enchilada Bake with Paprika Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Hearty Beef and Lentil Bolognese with Spaghetti	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	
	Option Three Jacket Potato with Baked Beans (VE)	Jacket Potato (VE) with Tuna (V)	Jacket Potato (VE) with Cheese (V)	Jacket Potato with Salmon Mayonnaise	Jacket Potato with Baked Beans (VE)	
Vegetables	Roasted Tomatoes (VE) Butternut Squash (VE)	Green Beans (VE) Carrots (VE)	Red Cabbage (VE) Broccoli (VE)	Carrots (VE) Cauliflower (VE)	Peas (VE) Sweetcorn (VE)	
Salad Bar	Roasted Vegetable and Lentil Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Diced Peppers (VE) Sweetcorn (VE)	Sweet Potato and Coriander Salad (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Coleslaw (V)	Rainbow Slaw (VE) Green Bean Salad (VE) Cucumber (VE) Tabbouleh Salad (VE) Carrot Sticks (VE)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Sweetcorn (VE) Lettuce (VE) Tomatoes (VE)	Lettuce (VE) Pepper Sticks (VE) BBQ Noodle Salad (V) Grated Carrot (VE) Beetroot (VE)	
Dessert	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Grapes, Banana and Orange (VE)	Orange Drizzle Cake (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Honeydew Melon, Orange and Apple (VE)	Apple Flapjack (VE)	Strawberry Jelly with Mandarins (VE)	
AVAILABLE DAILY:	Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)					(V) Vegetarian (VE) Vegan

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WEEK 2 CHRIST THE KING SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One Planet Friendly Day Spaghetti & Planet Friendly Balls with Tomato and Herb Bread (VE)	Classic Cheese & Tomato Pizza with Summer Mixed Salad (V)	Lentil Wellington, Roast Potatoes & Gravy (VE)	Lentil and Basil Whirl with Herby Rice, Tzatziki & Salad (V)	Saucy Tomato Pasta (VE)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg Contains Flaxseed (high in Omega-3)
	Option Two Summer Butterbean Vegetable Risotto (VE)	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Chicken Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	
	Option Three Jacket Potato (VE) with Five Bean Chilli (VE)	Jacket Potato with Cheese (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Loaded Jackets (V)	Jacket Potato with Baked Beans (VE)	
Vegetables	Carrots (VE) Spring Greens (VE)	Sweetcorn (VE) Broccoli (VE)	Roasted Summer Vegetables (VE) Peas (VE)	Green Beans (VE) Cauliflower (VE)	Peas (VE) Coleslaw (VE)	
Salad Bar	Mixed Bean Salad (VE) Lettuce (VE) Tomato Pasta (VE) Cucumber Slices (VE) Beetroot (VE)	Grated Carrot (VE) Cucumber Sticks (VE) Roasted Vegetable and Lentil Salad (VE) Tomato Salsa (VE) Beetroot (VE)	Grated Carrot and Raisin Salad (VE) Coleslaw (V) Green Bean Salad (VE) Diced Pepper (VE) Cucumber (VE)	Carrot Sticks (VE) Rainbow Slaw (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Sweet Potato Power Salad (VE) Mixed Lettuce (VE) Carrot Sticks (VE) Pepper Sticks (VE) Sweetcorn (VE)	
DESSERTS	Yoghurt (V) with Granola and Fresh Fruit – Apple, Watermelon and Pineapple (VE)	Peaches (VE) & Ice Cream (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Pineapple, Orange and Apple (VE)	Chocolate and Banana Oaty Square (VE)	Chocolate Cake (V)	

AVAILABLE DAILY:

Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)

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WEEK 3 CHRIST THE KING SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One Planet Friendly Day Wholemeal Vegetable Pasta Bake (VE)	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy (VE)	Chickpea and Vegetable Biryani and Turmeric Bread (VE)	Cowboy Sausage and Bean Hot Pot (VE)	Cheese & Bean Pasty with Chips & Tomato Sauce (V)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg Contains Flaxseed (high in Omega-3)
	Option Two Chinese Vegetable Noodles (V)	Beef Lasagne with Garlic Bread	Peri Peri Chicken with Roast Potatoes and Rainbow Slaw	Chef Shilpa's Chicken Korma with Rice	Fishfingers with Chips & Tomato Sauce	
	Option Three Jacket Potato with Five Bean Chilli (VE)	Jacket Potato with Baked Beans (VE)	Jacket Potato Cheese (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Jacket Potato with Baked Beans (VE)	
VEG & SALAD	Vegetables Carrots (VE) Peppers (VE)	Vegetable Medley (VE) Broccoli (VE)	Sweetcorn (VE) Peas (VE)	Green Beans (VE) Red Cabbage (VE)	Baked Beans (VE) Peas (VE)	
DESSERTS	Salad Bar Rainbow Slaw (VE) Beetroot (VE) Butternut Squash (VE) Mixed Lettuce (VE) Cucumber Sticks (VE)	Mixed Bean Salad (VE) Beetroot (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Tomatoes (VE) Cucumber Slices (VE) Grated Carrot (VE) Green Bean Salad (VE) Vegetable Pasta Salad (VE)	Sweet Potato Salad (VE) Carrot Sticks (VE) Diced Pepper (VE) Sweetcorn Salsa (VE) Tomatoes (VE)	Apple and Raisin Salad (V) Coleslaw (V) Grated Carrot (VE) Mixed Lettuce (VE) Pepper Sticks (VE)	
	Dessert Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Banana, Pineapple and Grapes (VE)	Chocolate Orange Cookie (VE)	Ice Cream (V) and Fresh Fruit - Banana, Watermelon and Apple (VE)	Strawberry and Apple Crumble (VE) with Custard (V)	Pineapple Upside Down Cake (V)	
AVAILABLE DAILY:	Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)					(V) Vegetarian (VE) Vegan

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MAIN MEALS	Option One Planet Friendly Day PRIB63 Beef Burger with SD6 Wedges & SD61 Tomato Sauce (VE)	V318 Macaroni Cheese with SD46 Roasted Vegetable and Olive Bread (V)	PRIV27 Cheese and Pepper Whirl SD82 Roast Potatoes & SD118 Gravy (VE)	V321 Chickpea Curry with SD84 Rice (VE)	NEW V336 Cheesy Broccoli Frittata with SD5 Chips (V)	Whole grain Plant based Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg Contains Flaxseed (high in Omega-3)
	Option Two V335 Mild Mexican Chilli with SD84 Rice and SD90 Sweetcorn Bread (VE)	C125 Chicken 50% Enchilada Bake with SD81 Paprika Wedges	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	B61 Hearty Beef and Lentil Bolognese with SD8 Spaghetti	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD61 Tomato Sauce	
	Option Three SD55 Jacket Potato with SD22 Baked Beans (VE)	SD55 Jacket Potato with F17 Tuna (VE)	SD55 Jacket Potato (VE) with V85 Cheese (V)	SD55 Jacket Potato with F32 Salmon Mayonnaise	SD55 Jacket Potato (VE) With SD22 Baked Beans	
VEGETABLES	SD34 Roast Tomatoes (VE) SD31 Butternut Squash (VE)	SD24 Green Beans (VE) SD28 Carrots (VE)	SD23 Cabbage (VE) SD20 Broccoli (VE)	SD28 Carrots (VE) SD27 Cauliflower (VE)	SD18 Peas (VE) SD19 Sweetcorn (VE)	
VEG & SALAD	SB20 Roasted Vegetable and Lentil Salad (VE) PL13 Carrot Sticks (VE) SB4 Mixed Lettuce (VE) PL17 Diced Peppers (VE) SB5 Sweetcorn (VE)	SB8 Sweet Potato and Coriander Salad (VE) SB3 Tomatoes (VE) SB4 Lettuce (VE) SB1 Cucumber (VE) SB2 Coleslaw (V)	SD92 Rainbow Slaw (VE) SB13 Green Bean Salad (VE) SB1 Cucumber (VE) SB25 Tabbouleh Salad (VE) PL13 Carrot Sticks (VE)	SB15 Beetroot and Orange Salad (VE) SB9 Tomato Pasta (VE) SB5 Sweetcorn (VE) SB4 Lettuce (VE) SB3 Tomatoes (VE)	SB4 Lettuce (VE) PL17 Pepper Sticks (VE) SB14 BBQ Noodle Salad (V) SB6 Grated Carrot (VE) SB36 Beetroot (VE)	
DESSERTS	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Grapes, Banana and Orange (VE)	D182 Orange Drizzle Cake (V)	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Honeydew Melon, Orange and Apple (VE)	D171 Apple Flapjack (VE)	D235 Strawberry Jelly with Mandarins (VE)	
AVAILABLE DAILY:	Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)					(V) Vegetarian (VE) Vegan

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	Option Two V337 Chinese Vegetable Noodles (V)	B60 Beef Lasagne with SD50 Garlic Bread	C77 Peri Peri Chicken with SD82 Roast Potatoes and SD92 Rainbow Slaw	C86 Chef Shilpa's Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD61 Tomato Sauce	
	Option Three SD55 Jacket Potato with V239 Five Bean Chilli (VE)	SD55 Jacket Potato with SD22 Baked Beans (VE)	SD55 Jacket Potato (V) with V85 Cheese (V)	SD55 Jacket Potato with F12 Tuna and Sweetcorn Mayonnaise	SD55 Jacket Potato (VE) With SD22 Baked Beans	
Vegetables	SD28 Carrots (VE) SD26 Peppers (VE)	SD102 Vegetable Medley (VE) SD20 Broccoli (VE)	SD19 Sweetcorn (VE) SD18 Peas (VE)	SD24 Green Beans (VE) SD23 Red Cabbage (VE)	SD22 Baked Beans (VE) SD18 Peas (VE)	
Salad Bar	SD92 Rainbow Slaw (VE) SB36 Beetroot (VE) SD31 Butternut Squash (VE) SB4 Mixed Lettuce (VE) PL14 Cucumber Sticks (VE)	SB11 Mixed Bean Salad (VE) SB36 Beetroot (VE) SB4 Iceberg Lettuce (VE) SB3 Tomatoes (VE) SB24 Couscous Salad (VE)	SB3 Tomatoes (VE) SB1 Cucumber Slices (VE) SB6 Grated Carrot (VE) SB13 Green Bean Salad (VE) SB9 Vegetable Pasta Salad (VE)	SB8 Sweet Potato Salad (VE) PL13 Carrot Sticks (VE) PL17 Diced Pepper (VE) QB3 Sweetcorn Salsa (VE) SB3 Tomatoes (VE)	SB12 Apple and Raisin Salad (V) SB2 Coleslaw (V) SB6 Grated Carrot (VE) SB4 Mixed Lettuce (VE) PL17 Pepper Sticks (VE)	
Dessert	D103 Yoghurt (V) with SD190 Sunflower Seeds and Fresh Fruit – Banana, Pineapple and Grapes (VE)	D230 Chocolate Orange Cookie (VE)	PRID13 Ice Cream (V) and Fresh Fruit – Banana, Watermelon and Apple (VE)	D259 Strawberry and Apple Crumble (VE) with D2 Custard (V)	D262 Pineapple Upside Down Cake (V)	
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